



SRI MANAKULA VINAYAGAR ENGINEERING COLLEGE

(An Autonomous Institution)

(Approved by AICTE, New Delhi & Affiliated to Pondicherry University)
(Accredited by NBA-AICTE, New Delhi, ISO 9001:2000 Certified Institution &
Accredited by NAAC with "A" Grade)

Madagadipet, Puducherry - 605 107



SCHOOL OF ARTS AND SCIENCE

BACHELOR OF SCIENCE IN NUTRITION AND DIETETICS CURRICULUM (I – VI SEMESTERS)

ACADEMIC REGULATIONS 2020

(2020)

COLLEGE VISION AND MISSION

Vision

To be globally recognized for excellence in quality education, innovation and research for the transformation of lives to serve the society.

Mission

M1: Quality Education:

To provide comprehensive academic system that amalgamates the cutting-edge technologies with best practices.

M2: Research and Innovation:

To foster value-based research and innovation in collaboration with industries and institutions globally for creating intellectuals with new avenues.

M3: Employability and Entrepreneurship:

To inculcate the employability and entrepreneurial skills through value and skill-based training.

M4: Ethical Values:

To instill deep sense of human values by blending societal righteousness with academic professionalism for the growth of society.

DEPARTMENT OF NUTRITION AND DIETETICS

VISION AND MISSION

Vision

We seek to provide in depth knowledge about nutrition and dietetics and enable the students in understanding nutritional strategies and acquire skills in planning diet therapy .

Mission

M1: Quality Training:

To train and promote a sound contemporary knowledge base for the students and equip them for entrepreneurial ventures in various areas of nutrition & dietetics.

M2: Understanding of media:

To provide practical experience and apply knowledge in all aspects of health promotive, preventive and curative.

M3: Develop technical skills:

To make academic programmes socially and technologically relevant.

STRUCTURE FOR UNDERGRADUATE PROGRAMME

S. No	Course Category	Breakdown of Credits
1	Language Modern Indian Language (MIL)	6
2	English (ENG)	6
3	Discipline Specific Core Courses(DSC)	79
4	Discipline Specific Elective Courses (DSE)	12
5	Inter-Disciplinary Courses(IDC)	20
6	Skill Enhancement Courses(SEC)	12
7	Employability Enhancement Courses(EEC*)	-
8	Ability Enhancement Compulsory Courses(AECC)	4
9	Open Elective(OE)	4
10	Extension Activity(EA)	1
Total		144

SCHEME OF CREDIT DISTRIBUTION – SUMMARY

S. No	Course Category	Credits per Semester						Total Credits
		I	II	III	IV	V	VI	
1	Language Modern Indian Language (MIL)	3	3	-	-	-	-	6
2	English (ENG)	3	3	-	-	-	-	6
3	Discipline Specific Core Courses(DSC)	10	10	12	12	16	19	79
4	Discipline Specific Elective Courses (DSE)	-	-	3	3	3	3	12
5	Inter-Disciplinary Courses(IDC)	6	6	4	4	-	-	20
6	Skill Enhancement Courses(SEC)	2	2	2	2	2	2	12
7	Employability Enhancement Courses(EEC*)	-	-	-	-	-	-	-
8	Ability Enhancement Compulsory Courses(AECC)	2	2	-	-	-	-	4
9	Open Elective(OE)	-	-	2	2	-	-	4
10	Extension Activity(EA)	-	1	-	-	-	-	1
Total		26	27	23	23	21	24	144

**EEC will not be included for the computation of "Total of Credits" as well as "CGPA"*

Department of Food Science(B.Sc.Nutrition and Dietetics)

SEMESTER – I										
Sl. No	Course Code	Course Title	Category	Periods			Credits	Max.Marks		
				L	T	P		CAM	ESM	Total
Theory										
1	A20TAT101/ A20HNT101/ A20FRT101	Tamil – I/ Hindi – I/ French - I	MIL	3	0	0	3	25	75	100
2	A20GET101	General English – I	ENG	3	0	0	3	25	75	100
3	A20NDT101	Nutrition Science - I	DSC	4	0	0	4	25	75	100
4	A20NDT102	Food Science – I	DSC	4	0	0	4	25	75	100
5	A20NDD101	Basic Chemistry for Food Science	IDC	3	1	0	4	25	75	100
Ability Enhancement Compulsory Course										
6	A20AET101	Environmental Studies	AECC	2	0	0	2	100	0	100
Practical										
7	A20NDL103	Nutrition Science - I and Food Science – I Practicals	DSC	0	0	4	2	50	50	100
8	A20NDD102	Basic Chemistry for Food Science Practical	IDC	0	0	4	2	50	50	100
Skill Enhancement Course										
9	A20NDS101	Communication Skill	SEC	0	0	4	2	100	0	100
Employment Enhancement Course										
10	A20NDC101	Certification Course I	EEC	2	0	2	0	100	0	100
							26	525	475	1000

SEMESTER– II										
SI No	Course Code	Course Title	Category	Periods			Credits	Max.Marks		
				L	T	P		CAM	ESM	Total
Theory										
1	A20TAT202 1/ A20HNT202/ A20FRT202	Tamil – II/ Hindi – II / French -II	MIL	3	0	0	3	25	75	100
2	A20GET202	General English-II	ENG	3	0	0	3	25	75	100
3	A20NDT204	Nutrition Science – II	DSC	4	0	0	4	25	75	100
4	A20NDT205	Food Science – II	DSC	4	0	0	4	25	75	100
5	A20NDD203	Human Physiology	IDC	3	1	0	4	25	75	100
Ability Enhancement Compulsory Course										
6	A20AET202	Public Administration	AECC	2	0	0	2	100	0	100
Practical										
7	A20NDL206	Nutrition Science – II and Food Science - II Practicals	DSC	0	0	4	2	50	50	100
8	A20NDD204	Human Physiology Practical	IDC	0	0	4	2	50	50	100
Skill Enhancement Course										
9	A20NDS202	Food Preservation	SEC	0	0	4	2	100	0	100
Extension Activities										
10	A20EAL201	National Service Scheme	EA	0	0	2	1	100	0	100
Employment Enhancement Course										
11	A20NDC202	Certification Course II	EEC	2	0	2	0	100	0	100
							27	625	475	1100

SEMESTER – III										
S. No	Course Code	Course Title	Category	Periods			Credits	Max.Marks		
				L	T	P		CAM	ESM	Total
Theory										
1	A20NDT307	Nutrition Through Life Cycle	DSC	4	0	0	4	25	75	100
2	A20NDT308	Food Microbiology	DSC	4	0	0	4	25	75	100
3	A20NDE301	Food Safety and Sanitation	DSE	3	0	0	3	25	75	100
4	A20CPD301	Computer Basics	IDC	3	1	0	4	25	75	100
5	A20XXO3XX	Open Elective–I	OE	2	0	0	2	25	75	100
Practical										
6	A20NDL309	Nutrition Through Life Cycle Practical - I	DSC	0	0	4	2	50	50	100
7	A20NDL310	Food Microbiology Practical	DSC	0	0	4	2	50	50	100
Skill Enhancement Course										
8	A20NDS303	Functional Foods	SEC	0	0	4	2	100	0	100
Employment Enhancement Course										
9	A20NDC303	Certification Course III	EEC	2	0	2	0	100	0	100
							23	425	475	900

SEMESTER– IV										
S. No	Course Code	Course Title	Category	Periods			Credits	Max.Marks		
				L	T	P		CAM	ESM	Total
Theory										
1	A20NDT411	Nutritional Biochemistry	DSC	4	0	0	4	25	75	100
2	A20NDT412	Bakery and Confectionery	DSC	4	0	0	4	25	75	100
3	A20NDE402	Nutritional Assessment and Surveillance	DSE	3	0	0	3	25	75	100
4	A20NDD406	Food Cost and Quality Control	IDC	3	1	0	4	25	75	100
5	A20XXO4XX	Open Elective	OE	2	0	0	2	25	75	100
Practical										
6	A20NDL413	Nutritional Biochemistry Practical	DSC	0	0	4	2	50	50	100
7	A20NDL414	Bakery and Confectionery Practical	DSC	0	0	4	2	50	50	100
Skill Enhancement Course										
8	A20NDS404	Interior Decoration in Food Service Units	SEC	0	0	4	2	100	0	100
Employment Enhancement Course										
9	A20NDC404	Certification Course IV	EEC	2	0	2	0	100	0	100
							23	425	475	900

Department of Food Science(B.Sc.Nutrition and Dietetics)

SEMESTER-V

S. No	Course Code	CourseTitle	Category	Periods			Credits	Max.Marks		
				L	T	P		CAM	ESM	Total
Theory										
1	A20NDT515	Dietetics I	DSC	3	1	0	4	25	75	100
2	A20NDT516	Public Health Nutrition	DSC	3	1	0	4	25	75	100
3	A20NDT517	Food Product development and marketing	DSC	3	1	0	4	25	75	100
4	A20NDE507	Food Service Management	DSE	3	0	0	3	25	75	100
Practical										
5	A20NDL518	Dietetics I Practical	DSC	0	0	4	2	50	50	100
6	A20NDL519	Food Product Development Practical	DSC	0	0	4	2	50	50	100
Skill Enhancement Course										
7	A20NDS505	In-Plant training/Internship	SEC	0	0	4	2	100	0	100
							21	300	400	700

SEMESTER-VI

S. No	Course Code	CourseTitle	Category	Periods			Credits	Max.Marks		
				L	T	P		CAM	ESM	Total
Theory										
1	A20NDT620	Dietetics II	DSC	3	1	0	4	25	75	100
2	A20NDT621	Sports Nutrition	DSC	3	1	0	4	25	75	100
3	A20NDT622	Nutrition in Critical Care	DSC	3	1	0	4	25	75	100
4	A20NDE609	Health Psychology	DSE	3	0	0	3	25	75	100
Practical										
5	A20NDL623	Dietetics II Practical	DSC	0	0	4	2	50	50	100
6	A20NDP601	Project	DSC	0	0	10	5	40	60	100
Skill Enhancement Course										
6	A20NDS606	Basics in Research Methodology	SEC	0	0	4	2	100	0	100
							24	290	410	700

Department of Food Science(B.Sc.Nutrition and Dietetics)




DISCIPLINE SPECIFIC ELECTIVE COURSES

DISCIPLINE SPECIFIC ELECTIVES										
Sl.No	Course Code	CourseTitle	Category	Periods			Cred its	Max.Marks		
				L	T	P		CAM	ESM	Total
Discipline Specific Electives (DSE - I) - offered in Third Semester										
1	A20NDE301	Food Safety and Sanitation	DSE	3	0	0	3	25	75	100
2	A20NDE302	Maternal & Child Health	DSE	3	0	0	3	25	75	100
3	A20NDE303	Nutrition for Women	DSE	3	0	0	3	25	75	100
Discipline Specific Electives (DSE - II) - offered in Fourth Semester										
1	A20NDE404	Nutritional Assessment & Surveillance	DSE	3	0	0	3	25	75	100
2	A20NDE405	Food Analysis	DSE	3	0	0	3	25	75	100
3	A20NDE406	Food Cost and Quality Control	DSE	3	0	0	3	25	75	100
Discipline Specific Electives (DSE - III) - offered in Fifth Semester										
1	A20NDE507	Food Safety & Sanitation	DSE	3	0	0	3	25	75	100
2	A20NDE508	Food Service Management and Dietetics	DSE	3	0	0	3	25	75	100
3	A20NDE509	Special Care Nutrition	DSE	3	0	0	3	25	75	100
Discipline Specific Electives (DSE - IV) - offered in Sixth Semester										
1	A20NDE610	Dietary Guidance and Counseling	DSE	3	0	0	3	25	75	100
2	A20NDE611	Health Psychology	DSE	3	0	0	3	25	75	100
3	A20NDE612	Human Development	DSE	3	0	0	3	25	75	100


